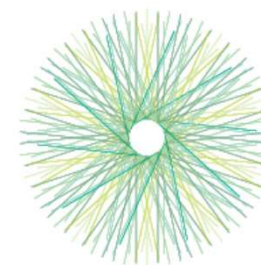


EIP-AGRI Workshop

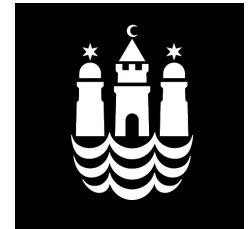
Cities and Food

September 21 – 22, 2016 – Kraków, Poland



eip-agri
AGRICULTURE & INNOVATION





Programme September 21

Sharing experiences in breakout sessions

11:00-12:30 Breakout sessions – Discussing cases in three groups

1.1 Public procurement for connecting consumers and producers

Future Green public procurement in the municipality of Copenhagen – Ms Bettina Bergmann Madsen, Copenhagen municipality, Denmark

Criteria for Green Public Food Procurement in Vienna: Status Quo and prospects for the future – Mr Bernhard Kromp, Vienna Municipality, Austria



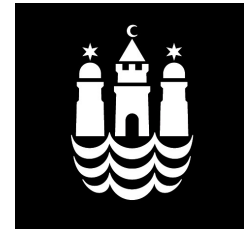


Inspiration for the future – Green public procurement in the municipality of Copenhagen

Betina Bergmann Madsen

Senior consultant Food Procurement

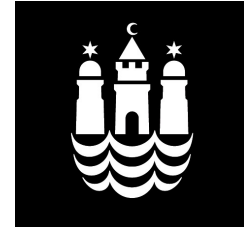
Betmad@buf.kk.dk



Ambitious goals for Denmark's Capital

- 2006:
from 45% to 90% in 9
years – At no extra
cost!





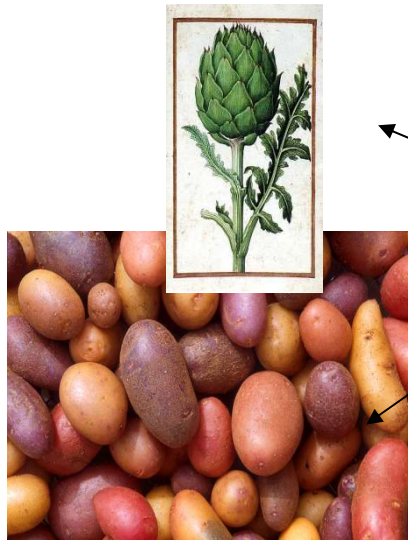
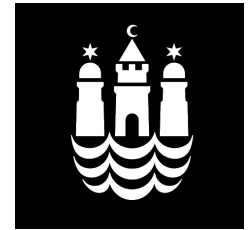
The road to 90% organic

We invested 5,5 mill.
euro in knowledge,
education and counseling
to facilitate the change...

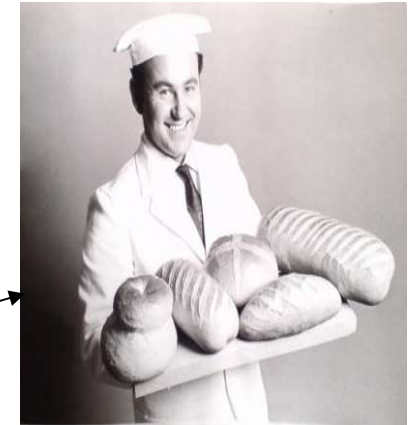
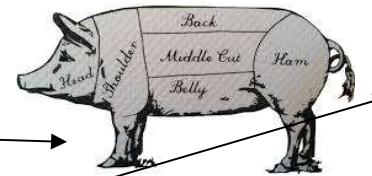
...That's a 1,6 % mark-up
of the total food
procurement budget



Organic principles integrated in public kitchens



- More fruit and vegetables in season, and more on the plate
- Less meat – different meat



- More potatoes
- Baking bread and cake
- More or different use of bread and grains



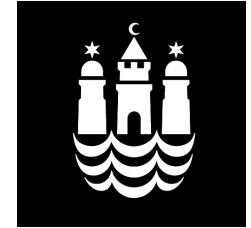
- Critical use of full- and semi-manufactures, more ingredients



- Old housekeeping virtues - Rational kitchen operation (less waste)



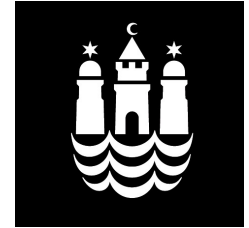
26-09-2016



Dialogue with the kitchen and the market – prior to tender

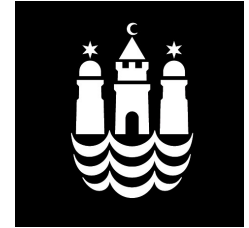
- Prior to writing the tender, it is important to ask the kitchen about their needs. That is followed by having a market dialogue – what can the market deliver, and how?
- Keeping in close contact with the kitchens during the process of writing the tender. Inviting the market to another market dialogue. After this meeting the market can ask written questions, which are published (anonymous) with an answer to all participants.

26-09-2016



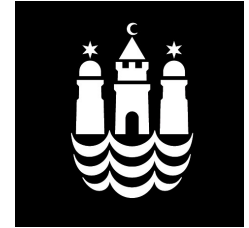
Dialogue with the kitchen and the market – after the tender

- 10 days after the tender is published, another market dialogue takes place. Here the procurement officer tells about the tender, why did it turn out this way, what are the thoughts behind it, and why some of the comments from the last market dialogue has been implemented, and some have not. This is an informational meeting only, questions can be asked, but everything is recorded and published (for now in writing) afterwards.
- Look for further information in a coming article by ICLEI



Small producers (SME)

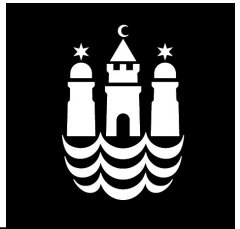
- Dividing the contract into smaller more specialized lots, as the new directive suggests, in order to lower the threshold for smaller producers / entrepreneurs.
- External advice to SME on how to fill in the tenders.
- The expanded admin burden is out-weighed by getting better products, there by better contracts. The admin burden can also be markably reduced by working from a common template with all the suppliers.



Sensory evaluation

- Food quality is hard to specify objectively – sensory evaluation is necessary.
- Done by blind tests. We are making a guideline in writing, which can be shared.
- Lowest price – for the product of the right quality! Best value for money

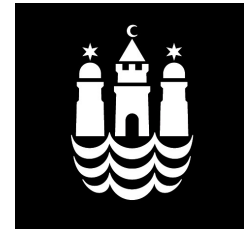




Diversity and seasonality in fruit, vegetables and fish

- Fish:
Asking for a box of unspecified fresh fish in season delivered every week to the kindergartens.
- Fruit and veg.:
Using seasonal diversity as a criteria in the tender, by giving more points to the bidder who offered the greatest variety. Supplying with an "all round" version for all year were it is necessary (i.e. apples, potatoes...)





Visions for the future

- Attract more SMEs to public tenders
- National controlled measurements of the organic percentage in the kitchens
- Creating relationships between end users and producers – between children and farmers
- Sustainability in a wider perspective – how do we address this in public procurement – Carbon footprint? Social sustainability? Can we reduce transport? Reduce packaging? Demand the most sustainable solution in every aspect?

Sustainability in all aspects of food production as a measurable parameter in tenders

